ORANGE DATE FILLING

2 tbsp. brown sugar
2 tbsp. SOFTASILK Cake Flour
¼ cup orange juice
¾ cup water
1 cup dates, cut-up
1 tbsp. butter

Mix brown sugar, flour in saucepan. Gradually add orange juice and water. Add dates and butter. Boil 1 minute, stirring constantly. Cool. Spread between cake layers, or use as topping for cake squares. Makes about 1⅓ cups.

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For other cake recipes write to Betty Crocker, General Mills, Inc., Minneapolis, Minnesota.

GUARANTEE:

FULL COST OF INGREDIENTS USED REFUNDED. If a cake made with a Betty Crocker recipe and Softasilk Cake Flour is not superior to any similar cake made with any other recipe, simply itemize cost of ingredients used and explain how results failed to better similar type cake. Send your letter to General Mills, Inc., Minneapolis 1, Minnesota.